

BUSH HALL CATERING



All our catering is done through our sister company Bush Hall Dining which is situated next door to the venue. Our Head Chef Tim has created an innovative and creative menu to suit all event styles ranging from canapes' to 3 course dining and buffet to late night food. We cater for all dietary requirements and if there is something you would like that is not on the menu, our chefs are more than happy to talk through alternatives and devise bespoke menus. We locally and sustainably source our produce where possible.

How it works:

Firstly pick the style of dining you would like, either individually plated, buffet, or banquetting (served on big sharer boards).

Then you pick your preferred choices including mains and sides. You can pick 2 of each course.

Then the fun part: Once you have confirmed your booking with us and discussed your food choices, we will invite you to a food and wine tasting with your chef and event co-ordinator to go through your menu.

Please let us know if you need any further information or have any questions,

CANAPES

STANDARD CANAPES:

Choice of 5: £9 + VAT per head

Mini honey glazed sesame sausages

Mushroom & mozzarella arancini (V)

Traditional cured salmon w/ buttermilk pancakes

Beetroot & goat's cheese on crostini (V)

Mini Thai fishcakes w/ sweet chilli dipping sauce

Basil & heritage tomato on crostini (VE)

Chickens satay skewers

PREMIUM CANAPES:

Choice of 4, supplementary £3.50 + VAT

Roast beef & horseradish mini Yorkshires

Seared sesame tuna on rice crackers

Wild mushroom vol au vents (V)

Thai shredded beef lettuce wraps

Panko prawn skewers w/ a sweet chilli bloody Mary shot

Camembert & chutney bites (V)

Asparagus wrapped in Parma ham

Broadbean, parmesan, mint puree on crostini (V)

DESSERT CANAPES

Choice of 2: £5 + VAT

Mini chocolate & pecan brownies

Mini gingerbread bites

Mini pavlova

New York cheesecake bites



DINING

PLATED

One Course	£25+vat
Two Course	£30+vat
Three Course	£36+vat

BANQUETTING /BUFFET

£18+vat
£26+vat
£29.50+vat

STARTERS:

Charceuterie & antipasti boards

Chicken, asparagus & bacon terrine w/ pickles & bread

Vegetarian terrine: roast peppers, courgette, basil, feta & cucumber w/ sourdough & pickles (V)

Smoked salmon side OR beetroot & gin gravlax w/ toast & pickles

Goats cheese, roasted beetroot, caramelised walnut salad w/ parmesan & balsamic (V)

Whole baked camembert w/ toast & pickles (only available with banqueting style)

MAINS:

Crispy corn-fed chicken breast

Beef bourguignon

Lentil & chickpea curry w/ saffron rice (VE, GF, DF)

Baked salmon w/ tenderstem broccoli, hollandaise & thyme-roasted new potatoes.

Feta, pistachio & aubergine roulade w/ pepperonata sauce & garlic bread.

Seared tuna, asparagus, green beans, tarragon, cherry tomato & pesto aioli.

Bourbon roasted pork belly w/ apple sauce & crackling

Saddle of lamb (£1.50 + VAT supplement)

Beef rump (£2 + VAT supplement)

DINING CONT...

SIDES:

Pick 1 potato, 2 vegetables

Potato dauphinois

Thyme- roasted new potatoes

Cremed mash

Roast potatoes

Tenderstem broccoli

Glazed carrots

Minted Peas

Extra fine green beans

Red cabbage

DESSERTS:

Chocolate & pecan brownie

Gingerbread, poached pear & vanilla custard

Wild Berry pavlova

New York cheesecake

Apple & blackberry crumble w/ Earl Grey custard

Sorbets (VE)

Ice creams

*Buffet - all served with corination chicken salad, jewelled rice salad, green leaf salad & bread.



CASUAL DINING

FROM THE GRILL

Choose 2 meat and 1 vegetarian option.

Aberdeen Angus burgers served in a brioche bun

Cumberland sausage hot dogs with sweet onions

BBQ glazed pulled pork served in a brioche bun

Grilled halloumi sliders (V)

Brazilian chicken & roasted pepper skewers

Rosemary lamb leg skewers

Saffron-prawn skewers

Barbequed buttered corn cobs (V)

Served from the terrace (weather dependent - moved back of house if raining) or buffet style in the hall

Please note: We do not do tastings for BBQ

LATE NIGHT FOOD

Choice of 3: £12 + VAT per head.

AMERICAN DINER

Mac n' cheese w/ a crispy bread-crumbed topping (V)

Pulled pork slider w/ bourbon sauce

Beef slider w/ pickles

Mini hot dogs

ENGLISH CAFE

Mini bacon butties

Veggie sausage sarnies (V)

Mini fish & chip cones

Cheesy chips/chips in gravy

The American Diner & English Cafe menus are standardly circulated. Buffet service is also available on request.

SPECIAL OCCASION CHEESE 'CAKES'



Whole round cheeses, tiered to form an impressive celebratory 'cake' for cheese lovers.
Accompanied with grapes, choice of crusty french bread or biscuits & homemade chutney

£195 +vat for our signature 6-tier tower
comprising of:

Godminster Heart (400g)
Livarot Graindorge Affineur (500g)
Camembert President (145g Pasturised x 3)
Yarg Cornish Wheel (1.7 kilo)
Cambozola (150g x 4)
Stilton Blue (2kg)

Alternative cheese selection available, priced on request

AFTERNOON TEA

Served on tiered cake stands

£15+vat per head

Mini sandwich triangles on white
bread

Smoked salmon with cream cheese /
cucumber / ham & mustard / egg mayo
& cress

Scones with clotted cream & jam

Selection of mini cakes

(Tea or champagne priced separately)

